

The Turkey

Helpful Hints in Choosing and Carving the Festive Bird

Small carefully expert to find out what kind of turkey to choose. The head should be small, the body well proportioned, the neck long and slender, the legs long and powerful, and the tail well developed. It is well to buy a turkey at least a week before needed for examination.

Do not pick out the young turkey. It is better to buy a mature bird, one that has been fed on good food, and that has the feathers well grown. On an old turkey the tail is sharp and the legs are well developed.

Some times had where the turkey is to be carved. Do not buy a turkey that has been frozen. It is better to buy a fresh turkey, one that has been killed and dressed on the day of purchase.

The head of the turkey should be small. The head should be small, the body well proportioned, the neck long and slender, the legs long and powerful, and the tail well developed. It is well to buy a turkey at least a week before needed for examination.

# Woman's World

By Mair M. Morgan

### CHEESE FOR COMPANY

Enviably many is the hostess who, when unexpected company arrives, can sit down and enjoy a friendly visit; then in almost the twinkling of an eye is able to delight and surprise her guests, to serve delectable refreshments. Such true hospitality and ease of entertaining is within the reach of all. It is simply a matter of always being prepared by having on hand the necessary ingredients for a refreshing beverage—either hot or cold to suit the occasion; a well filled cookie jar or cake box, and the materials for making appetizing sandwiches or other enticing tidbits.

Undoubtedly the prepared hostess will have among the other good things in her kitchen one or more kinds of cheese, for she realizes its possibilities and knows that with very little time and effort she can make a number of cheese delicacies. For instance, an assortment of crackers and cheese served perhaps with jelly, olives or celery is merely a matter of arranging the foods attractively, and yet what is more popular, or as an alternative, any of the following recipes may be chosen. They are quickly prepared and are sure to please guests.

#### Cheese Bacon Strips

Lightly toast thin slices of bread on one side only. Cut in strips about 3 inches long and one inch wide. Cover the untoasted side generously with grated Canadian cheddar or processed cheese blend with butter. Sprinkle with pieces of bacon, cut very finely with scissors. Place under broiler until bacon is cooked. Salted crackers may be used instead of toast. Serve hot.

#### Cheese Squares

Cut fruit bread in squares (about 1½ inches), blend together grated Canadian cheddar cheese, with sufficient butter to make a soft mixture. Spread the four sides and top of the bread squares with the cheese mixture. Sprinkle with paprika. Bake in a hot oven or under broiler until the cheese begins to melt. Serve hot.

#### Open Cheese Sandwiches

(1) Cut white or brown bread into slices one-half to one inch thick. Cut with cookie cutter into various shapes. Butter and fill with cream, cottage or Canadian cheddar grated, or with processed cheese, blended with salad dressing. Garnish top of sandwich with chopped green peppers, chopped nuts, or raisins, or whole nutmeats.

(2) Cut bread into slices about one-third of an inch thick. Cut with round or diamond shaped cookie cutter. Butter and make a fluting of cheese around edge of sandwich. Fill centre with jelly, using black currant or grape jelly in conjunction with yellow cheese and using red jelly, such as currant or raspberry, alongside of white cream or cottage cheese.

Note—By using brown and white bread and yellow and white cheese, an attractive plate of open sandwiches can be made very quickly.

#### EASY ON THE BUDGET

These are the days when the cook needs to economize on eggs, so we've gathered together recipes for eggless cakes—and in two cases milkless ones—and puddings for you to refer to when you're in doubt about desserts. Inexpensive dishes prove a boon when the food budget is depleted—and it's bound to be that way—sometimes!

#### Raisin Cake

Two cups seedless raisins, 1 cup brown sugar, 1 cup water, 1-3 cup shortening, 1 teaspoon cinnamon, ½ teaspoon cloves, 1 teaspoon nutmeg, ½ teaspoon salt, 1 teaspoon soda, ½ teaspoon baking powder, 2 cups flour, 1 teaspoon vanilla.

You may use lard as shortening if you like.

#### Put sugar, water, raisins, shortening and salt in sauce pan. Bring to the boiling point and boil three minutes. Cool. When cool add soda dissolved in 2 teaspoons hot water. Beat well and add flour mixed and sifted with spices and baking powder. Mix thoroughly and add vanilla. Turn into an oiled and floured loaf cake pan and bake forty minutes in a moderate oven.

#### The following icing uses no eggs and is soft and creamy.

#### Icing

One cup confectioners' sugar, 2 teaspoons powdered cocoa, 2 dessertspoons cold coffee infusion, 2 tablespoons butter, ¼ teaspoon vanilla.

Mix and sift sugar and cocoa. Cream butter and gradually beat in part of sugar. Add one spoonful of coffee, vanilla and remaining sugar. Mix thoroughly, adding coffee to make of spreading consistency. Spread the cake while it is slightly warm.

#### Apple Sauce Cake

Add additional fruit to this recipe and you will have a very acceptable substitute for fruit cake. This one won't keep indefinitely as the bona fide cake will, but it will be better two weeks after it's baked than when just taken from the oven.

One cup granulated sugar, ½ cup butter or other shortening, 1½ cups apple sauce, 2 cups raisins, 3 cups flour, 2 teaspoons soda, 1 tablespoon brandy, ½ teaspoon salt, 1 cup nut meats, ½ teaspoon vanilla, 1 teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg, ¼ teaspoon allspice.

Use apple sauce sweetened as for the table. Cream shortening and sugar. Sift one cup of flour over raisins and mix well. Mix and sift remaining flour with soda, spices and salt. Sift several times to be sure the soda is evenly distributed through the flour. Add raisins to creamed mixture and when blended add remaining ingredients. Turn into an oiled and floured loaf cake pan and bake one and one-half hours Friday, Dec. 13. —HILBERT

#### Eggless Chocolate Cake

One cup light brown sugar, ½ cup shortening, 1 cup thick sour milk, 2 cups flour, 1 teaspoon soda, 1 teaspoon vanilla, 2 squares baking chocolate, and teaspoon salt.

Melt chocolate. Cream shortening and sugar and add melted chocolate, flour mixed and sifted with salt and soda, sour milk and vanilla. Mix well and turn into an oiled and floured loaf cake pan. Bake in a moderate oven for forty minutes.

This cake makes a good dessert if cut in slices and served with hot fudge sauce to which walnut meats have been added.

Or cover the cake with fudge frosting and sprinkle with coarsely chopped walnut meats.

#### Hot Water Gingerbread

1 cup molasses, ½ cup boiling water, 2½ cups flour, 1 teaspoon soda, 1½ teaspoons ginger, ½ teaspoon salt, 4 tablespoons melted butter.

Add water to molasses. Mix and sift dry ingredients, combine mixtures, add butter and beat vigorously. Pour into buttered shallow pan and bake 25 minutes in a moderate oven. Chicken fat fried out and clarified furnishes an excellent shortening and may be used instead of butter.

#### Sour Milk Gingerbread

1 cup molasses, 1 cup sour milk, 2-1-3 cups flour, 1½ teaspoons soda, 2 teaspoons ginger, ½ teaspoon salt, ¼ cup melted butter.

Mix soda with sour milk and add to molasses. Sift together remaining ingredients, combine mixtures, add butter and beat vigorously. Put in shallow pan and bake 25 minutes, moderate oven.

#### Hard Sugar Gingerbread

¾ cup butter, 1½ cups sugar, ¾

cup milk, 5 cups flour, ¾ tablespoon baking powder, 1½ teaspoons salt, ¾ tablespoon ginger.

Cream butter, add sugar gradually, milk and dry ingredients mixed and sifted. Put some of mixture on an inverted dripping pan and roll as thinly as possible to cover pan. Mark dough with coarse grater. Sprinkle with sugar and bake in a moderate oven. Before removing from pan, cut in strips 4½ inches long by 1½ inches wide.

#### Rice Pudding

4 cups milk, 1-3 cup rice, ½ teaspoon salt, 1-3 cup sugar, grated rind ½ a lemon.

Wash rice, mix ingredients and pour into buttered pudding-dish; bake 3 hours in a very slow oven, stirring 3 times during first hour of baking to prevent rice from settling.

Another rice pudding is made with 4 cups milk, ½ cup rice, 1-3 cup molasses, ½ teaspoon salt, ½ teaspoon cinnamon, 1 tablespoon butter. Bake as directed in first rice pudding recipe. At last stirring add butter.

#### HOUSEHOLD HINTS

To use up old lace curtains join the best parts together and dye them coffee color. Stitch them over an old sheet dyed to match your bedroom color scheme and you will have an up-to-the-minute bedspread.

To tilt mirrors from the wall and so prevent draughts, press two or three used gramophone needles into the back of the mirror and let the cork rest on the wall.

When knitting children's vests, cast off at the shoulders. When they outgrow them, they can be lengthened and the armhole made bigger by knitting a piece into the shoulder seam.

Delicious cake icing may be made stirring orange or pineapple juice into icing sugar until the mixture is thick enough to spread.

The secret of successful china repairs is to have perfectly clean edges, use a sparing hand with the cement, and tie the pieces firmly together until the cement has hardened.

If I were to read, much less answer, all the attacks made on me, this shop might as well close. I do the very best I know how—the very best I can—and I mean to keep doing so until the end. If the end brings me out all right, what is said against me won't amount to anything; if the end brings me out wrong, ten angels swearing I was right would make no difference. —Abraham Lincoln.

## 45 PER CENT. LOST DEPOSITS

404 Candidates Forfeit \$200 Each; 162 Stevens Men Victims

OTTAWA—Forty-five per cent. of candidates in the federal election lost their \$200 deposits, it is announced by Jules Castonguay, chief electoral officer. A total of 404 candidates out of 892 lost deposits, the highest number ever recorded in a general election.

Under Canadian election laws every candidate must post \$200 with the returning officer. He loses it if he does not poll half as many votes as the successful candidate. The treasury, therefore, netted \$80,000 from lost deposits this election.

The record number of lost deposits was attributed to the presence of third parties in the field. The Reconstructionists, for instance, nominated 174 candidates and 162 of them lost deposits. Similarly, the C.C.F. lost 78 out of 119 deposits, and Social Credit, 23 out of 46. The returns showed that every Reconstruction and C.C.F. candidate in Toronto lost his deposit.

## HEAVY GAIN IN SAVINGS

Deposits in Banks Take Advance of Hundred Millions — Loans Decreasing

OTTAWA—Savings deposits in Canadian chartered banks on October 31, amounted to \$1,465,301,708, almost \$100,000,000 more than on the corresponding date in 1934, according to the monthly statement of the banks to the department of finance made public recently. There was a \$21,000,000 increase in deposits since last September 30.

Current account deposits also showed a marked increase, being up \$35,000,000 in the month and more than \$80,000,000 as compared with October 31, 1934.

Deposits outside Canada were up about \$6,000,000 in the month and more than \$60,000,000 in the year, accounted for in a large measure by the increasing deposits of currency other than Canadian in Canadian banks, which are shown in this column.

## Modernizing Trees For The Table



Here is a novelty in table decoration for the festive season. Between the tall white tapers is a moderate Christmas tree of crushed "cellophane". The cloth is as modern as the decorations. It is of silk "cellophane" and rayon.

## Free Press

College Editors Fear Danger Of Suppression

NEW YORK—With a call for defense of freedom of speech and the press in colleges the key-note, the Association of College Editors, in conference at the International House, is organizing a clearing-house to further discussions of the social and economic problems of the day in their columns.

A plea to uphold liberalism on the campus came from Francis G. Smith, Jr., president of the association and editor last year of the Daily Princetonian, who told 75 attending representatives from the newspapers of 25 eastern and southern colleges that "university administrations today are more apt to suppress freedom of the press than formerly."

"Coincident with a healthy change in the undergraduate outlook during the last few years," he said, "certain college newspapers have exerted a vital force on campus opinion through intelligent comment on American politics and economics."

James A. Wechsler, editor last year of the Columbia Spectator, another speaker, denounced the attacks by patriotic societies and other conservative groups on radical demonstrations in the colleges, asserting that it was the "first indication of approaching Fascism."

## 1935 Mode



There's appealing loveliness in the metal line formal evening gown patterned for today.

It is accompanied by a smart little tailored jacket that will give allure for dinner wear, when bare arms are expected.

Its glamorous beauty make it perfect for almost anything after 5 o'clock as cocktail hour, bridge, theatre and so on.

Velvet or gleaming satin is equally lovely for this simple to sew ensemble. It may be street length, also.

Style No. 2940 is designed for sizes 14, 16, 18 years, 36, 38 and 40-inches bust.

Size 16 requires 2½ yards of 39-inch material for evening length with 2½ yards of 39-inch material for jacket.

HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of pattern wanted. Enclose 15c in stamps or coin (coin preferred); wrap it carefully and address your order to Wilson Pattern Service, 73 West Adelaide Street, Toronto.

## Military Shoes March Along Paris Boulevards

Smart military shoes are marching right along Paris boulevards trying to keep up with the late-Ethiopian situation. Ethiopians may go bare-foot, but Parisiennes wear maroon-looking shoes of brown, black or navy kidskin which are trimmed with fine braid, tiny gilt buttons and sometimes miniature military plastrons.

The Italian Renaissance influence has been responsible for the glittering, metallic sheen of afternoon slippers. Considerable braid has been shown, while kid, fabric or suede slippers all have a narrow piping of gold or silver. The numerous high and wide-tongued shoes, some of which are slit in three sections, are reminiscent of the Italian comedies.

Back to cave man days with the new fur trimmed shoes. Fur street wear, low-heeled oxfords with ties are seen in suede with imitations of leopard across the toes. For afternoon, there is a pump in black kid with a tongue and heel of black breadtail fur.

The Parisian black and white is bolder and more pronounced this winter. Some black dresses have entire sleeves of white, others have mannish vestees of starched white linen, similar to a man's boiled evening shirt, and others are trimmed with bits of white feathers or beads. To keep step, shoemakers are making black and white shoes for winter wear and a pump of black kid has a collar of white lizard, while the heels are piped in white.

## Have Courage

Why should you fear? One moment of the way When God has promised faithful hears His guidance, night and day. Why should you grieve, Or hold me anxious doubt? When His sweet presence hovers near, Your going in or out.

Dear heart, be brave and patient, And calmly tread your way. His loving arms are ready To help you every day. No matter what the battle, If your faith keeps clear and bright, Though the clouds get black as midnight, Everything will turn out right. —Bertram E. Nightingale, Rockwood, Ontario.

## Telephone Girl

The telephone girl sits in her chair, And listens to voices from every where, She hears all the gossip, she hears all the news, She knows who is happy, and who has the blues, She knows all our troubles, she knows all our strife; She knows every time we are out with the boys, She hears all excuses the fellows employ.

In fact there's a secret 'neath each saucy curl Of that quiet, demure-looking telephone girl.

If the telephone girl would tell all she knows, It would turn half our friends into bitterest foes; She'd start a small war that would soon be a gale And engulf us in trouble and lead us in jail.

She could let go a story, which gaining force, Would cause half our wives to sue for divorce. She would get all the churches mixed up in a fight, And turn all our days into sorrowing nights.

Now, doesn't it set your head in a whirl, When you think what you owe that telephone girl.

## Taking The Chance

If you cut off of a line of traffic, your chances of having an accident are multiplied by 25.

If you drive over 40 miles an hour, your chances of having an accident are multiplied by 50.

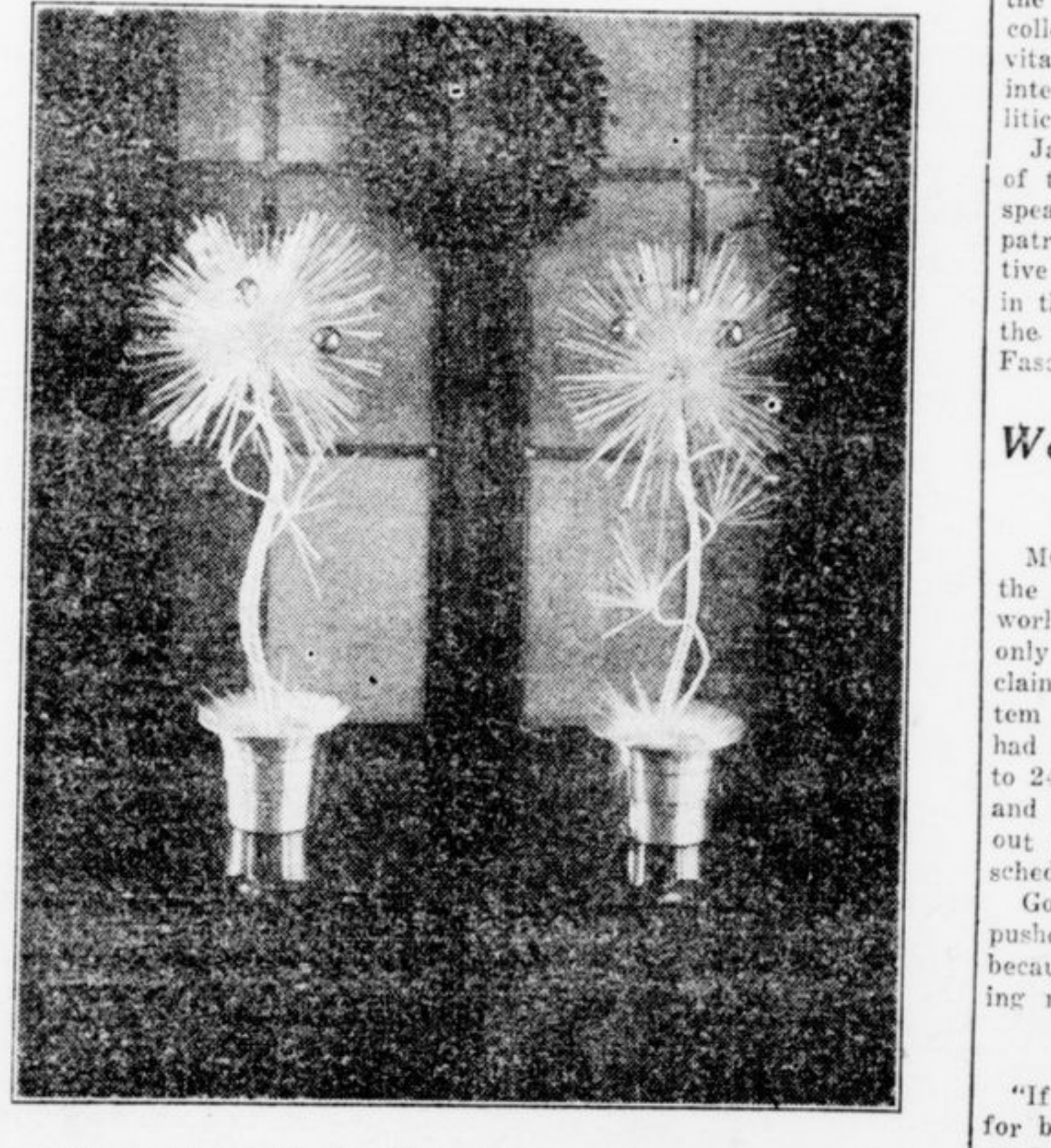
If you pass another car on a curve, your chances of having an accident are multiplied by 21.

If you pass another car going up hill, your chances of having an accident are multiplied by 5.

## Carelessness

Careless throwing of glass on the highways is becoming increasingly common. People who are guilty of throwing on a highway any glass, nails, tacks or other material injurious to motor tires make themselves liable for fines of from \$5.00 to \$10.00 for first offence; \$10 to \$25 for a second or subsequent offence; and \$25 to \$50, for other offences and his permit or license may be suspended for any period not exceeding sixty days. Any offender caught at this sort of thing will find it a costly practice.

## A Touch Of Variety In Holiday Decoration



Quite as gay as the traditional holly berries are these unusual tree-like pom-poms that they grew in no greenhouse. They can be easily made at home. The modernistic pots are of spun aluminum. The "plants" themselves were made from transparent drinking straws of "cellophane".

## FU MANCHU By Sax Rohmer



The Chinaman who approached Nayland Smith and me from behind the curtained doorway in Shan Yan's, chattered like a monkey: "No shave! Too late! Shut up! Shut up!" We guessed this was Shan Yan.

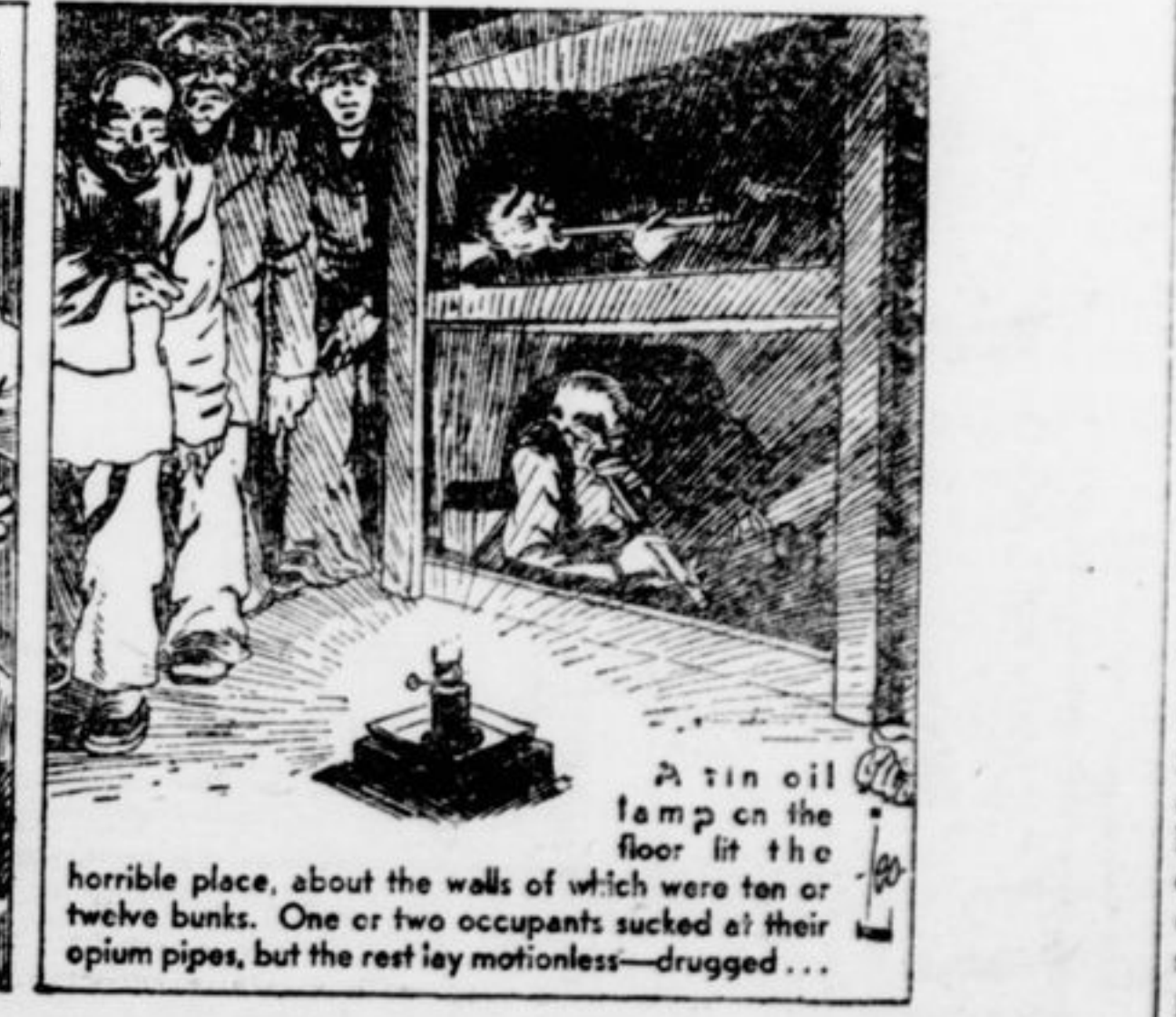
## THE SEVERED FINGERS—The Opium Smokers.



"Allee lightee," the Chinaman said. "Full up, no room. You come see." He dived behind the curtain, Smith and I following. He ran up a dark stair. The next moment I found myself in a room which reeked with opium fumes...

Smith shook his fist under Shan Yan's chin, and roared: "Get inside an' gimme an' my mate a couple o' pipes. Smoke pipe, you yellow scum! Savvy!"

## THE SEVERED FINGERS—The Opium Smokers.



A tin oil lamp on the floor in the horrible place, about the walls of which were ten or twelve bunks. One or two occupants sucked at their opium pipes, but the rest lay motionless—drugged...